



Private events
By Curtis Stone Events

CURTIS STONE
EVENTS

THE MAN BEHIND THE BRAND



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Curtis Stone is an Australian Michelin-starred chef, author, restaurateur and culinary entrepreneur.

Curtis began cooking at the Savory Hotel's 5-star restaurant in his hometown of Melbourne at only 18. He moved to Europe at 21 to further his classical training under renowned chef, Marco Pierre White for 8 years, a foundation that would inform his subsequent career in LA.

In 2014, Curtis opened his first LA restaurant, Maude in Beverly Hills to immediate acclaim. Lovingly named after his paternal granny who taught him how to make his very first recipe – fudge.

Maude restaurant went on to win every accolade in the culinary field in the US, culminating in a Michelin Star in 2019.

Since this time, Curtis and his team have run large, reputable events globally, catering to A list celebrities and Fortune 100 executives.

In Australia, the team is managed by Luke Stone and Chris Sheldon who are both highly established hospitality professionals.

With the ongoing success of Curtis Stone Events in Los Angeles, Curtis decided to bring some of this success back home and partner with his long-time friend Chris Sheldon and brother Luke Stone to start Curtis Stone Events Australia.

Curtis personally oversees menu creation and collaborates with trusted Executive Chef of Curtis Stone Events Australia, Travis McAuley.

SEATED DINING

From intimate, lavish dinner parties to wild cocktail soirees, we use our experience in revelry to customise your vision and meet expectations that will leave an impression with your guests and put the special in every occasion.

Sample Menu

Our menu changes seasonally, refer to the below as a guide only. Sharing menus are available for an extra \$15 per person.

Canapes Upon Arrival

Beetroot pani puri, whipped feta, spinach, smoked almonds
Raw tuna, saffron cracker, yuzu emulsion, sea vegetables
Confit duck tostada, queso fresco, pickled onions, coriander

Entree

House made cavatelli, stracciatella, sorrel emulsion, smoked garlic

Main Course (Alternate Drop)

Wagyu beef rump cap, celeriac remoulade, wasabi leaf, jus gras
Pan-roasted wild barramundi, mussels, confit fennel, tomato emulsion

Shared Sides

Market salad, seasonal vegetables, fruits, raspberry mignonette
Triple cooked kipflers, lemon, garlic, parsley

Dessert

Raspberry semi freddo, lychee jelly, rose, pistachio

Pricing starts from
\$150 per adult

*Enquire within for a custom
quote. Pricing based on a
minimum of 20 adults.*

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COCKTAIL DINING

Complete your cocktail dining experience with interactive food stations and beverage packages.

Sample Menu

Our menu changes seasonally, refer to the below as a guide only.

Canapes

Cold (1 Bite)

1. Fremantle octopus, prawn, chilli, and olive gilda
2. Raw tuna, saffron cracker, yuzu emulsion, sea vegetables
3. Lamb carpaccio, egg yolk jam, fennel seed cracker
4. Asparagus and squacquerone tart, fennel pollen

Hot (2 Bite)

1. Coconut nigiri, crab and yuzu salad
2. Pulled chicken croquette, romesco, fried garlic
3. Mushroom and thyme arancini, mustard seed aioli
4. Cauliflower and pine nut empanada

Substantial Bowl Food (3 Bite)

1. Olive oil poached salmon, buttermilk, fennel, caviar
2. Native spiced braised lamb doughnut, bush tomato salt
3. CSE fried chicken slider, baby gem, chipotle mayonnaise

Dessert Canapes (1 Bite)

1. Gin and tonic tart, ruby grapefruit
2. Pistachio choux bun, yuzu curd

Pricing starts from
\$120 per adult

*Enquire within for a custom
quote. Pricing based on a
minimum of 25 adults.*

BEVERAGE MENUS

Choose to elevate your beverage experience with mixologist-made cocktails, a complete bar set up and service staff.

Ava Package

3-Hour Package: \$49 PP

Seppelt Prosecco
Hartogs Plate SSB
Upside Down Rose
Hartogs Plate Cab Merlot
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

Alice Package

3-Hour Package: \$64 PP

T'Gallant Chardonnay/ Pinot Noir
821 South Sauvignon Blanc
T'Gallant Cape Schanck Pinot Grigio
St Huberts The Stag Rose
T'Gallant Juliet Pinot Noir
Oxford Landing Cabernet Shiraz
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters

Reese Package

3-Hour Package: \$79 PP

Cav D'oro Prosecco
Squealing Pig Sauvignon Blanc
T'Gallant Imogen Pinot Gris
Penfolds Max's Chardonnay
Penfolds Max's Rose
Coldstream Hills Pinot Noir
Penfold's Max's Shiraz
Furphy Original / Peroni Red / 150 Lashes / Heineken Zero
Capi flavoured, sparkling and still mineral waters



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OPTIONAL EXTRAS

Portable Kitchen Equipment

From \$150 total

For a seamless experience, you may need to secure portable cooking equipment such as ovens, stoves and fryers. Our executive chef will quote based on your exact kitchen set up.

Custom Designed Florals

From \$120 per piece

Complete Table Setting

\$POA

Add an extra level of finesse to your next event with a complete table setting of crockery, cutlery, serving ware, glassware, linen tablecloths, napery and printed menus.

Mixologist Curated Cocktails

From \$18 per serving

Sample Menu

Martini: Vodka or gin, olives, lemon twist or dirty

Tom Collins: Gin, zesty lemon, sugar syrup, refreshing soda

Negroni: Gin, sweet vermouth, Campari, fresh orange wheel

Mint Julip: Kentucky bourbon, mint leaves, sugar syrup

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